

## CHICKEN PAELLA (TO FEED 10-12)

This dish may be created in one large paella pan that is set over open flame or propane tank. It can also be prepared using two smaller paella pans that are started over gas flame then finished in the oven.

### INGREDIENTS:

3 Chickens- Ask The Butcher to cut each chicken into ten pieces  
5 Red Holland Peppers; large dice  
5 Green Peppers; large dice  
2 Red Onions; diced  
6 Fresh Garlic Cloves; minced  
2 (32oz) Chicken Stock  
Spanish Olive oil - enough to sauté  
3 Cups of White Wine (Pinot Grigio) just about one bottle  
4 Fresh Lemons; sliced  
Several teaspoons of Good Quality Smoked Paprika  
2 Teaspoons Espellete Pepper  
Fresh Cracked Salt and Pepper

4 cups Spanish Bomba Rice- Uncooked

1 bunch Fresh Asparagus; cut into one and a half inch pieces ; ends discarded  
2 cups of Fresh or Frozen Baby Peas

IF YOU ARE USING THE LARGEST PAELLA PAN, THEN COOK ALL INGREDIENTS USING THAT ONE PAN.

IF YOU ARE USING TWO SMALLER PANS THAT WILL GO INTO THE OVEN, SEPARATE THE INGREDIENTS HALF AND HALF AMONGST THE TWO PANS.

### METHOD:

Pre-heat the oven to 375 degrees

Season the Chicken pieces very well with Coarse Sea Salt, Pepper and Smoked Paprika. Sprinkle a bit of Espellete Pepper over top as well.

Brown the Chicken pieces in the paella pan that is coated with olive oil and set over a medium-high flame.

Once the chicken has browned on all sides ( approximately 10-12 minutes total time) you will remove all pieces to a platter to rest.

Add the diced peppers and onions to the hot paella pan and add a tablespoon of olive oil. Once the peppers start to soften you may add one cup of white wine to the pan. Scrape up all the bits and pieces with a wooden spoon. Continue to sauté the mixture another five minutes.

The next step will be to add two cups of uncooked Bomba Rice to the paella pan along with the pepper and onion mixture. You will also add another cup of white wine and three cups of chicken stock, per small paella pan.

Give the mixture a gentle stir. Add the chicken pieces on top of the rice mixture, along with the fresh peas and the asparagus. Nestle a few slices of fresh lemon on top of everything and bake , uncovered, in the oven for twenty-seven minutes.

PAELLA can be served directly from the beautiful pan that it is prepared in! So Festive!